

Chicken And Swiss Chard Pasta Bake

Description: This recipe might be simple but it is extremely versatile. It is equally at home on an elegant buffet supper as it is as a pot luck dinner. Here's the thing about casseroles (and this one in particular): don't be afraid to veer from the path. Don't eat meat? Leave out the chicken. Only have shell pasta? Throw it in. No wine? Use lemon juice. Hate ricotta? Make a béchamel or just use a big handful of Gruyere to make it a cheesy noodle bake.

Ingredients:

½ pound Whole Wheat Penne
3 Bunches Swiss Chard
3 Tbsp Olive Oil
1 Onion, *chopped*
2 - 3 Cloves Garlic, *minced*
1- 2 cups Shredded Chicken, *cooked*
1 cup Ricotta Cheese
splash Dry White Wine
¼ cup Grated Parmesan Or Asiago Cheese
¼ cup Panko Crumbs
Salt And Freshly Ground Pepper To Taste

Directions:

Preheat oven to 375°. Bring a pot of salted water to a boil and cook pasta to al dente, or according to package directions. Strain and set aside (toss with a bit of olive oil if you'd like).

Rinse the swiss chard well and pull the leaves off the thick stalks, discarding the stems. Tear leaves into large chunks and set aside.

Meanwhile, heat two tablespoons of olive oil in a large dutch oven or heavy stock pot over medium heat. Cook onions until translucent, about 5 minutes. Add the garlic and sauté for another 30 seconds. Add the swiss chard to the pot and season generously with salt and pepper. Stir a few times to wilt the greens. Cover and reduce heat to medium low. Cook until greens are tender, about 10 minutes.

Add the cooked noodles, chicken, ricotta, and a generous splash of white wine to the greens, and season with salt and pepper. Transfer to a medium-sized baking dish. Combine Parmesan, panko, and remaining 1 tablespoon of olive oil. Sprinkle the Parmesan mixture over the top of the casserole and bake, uncovered, for 30 minutes or until the top is golden.



Metrics: Difficulty: Easy

Yield: Serves 4-6

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